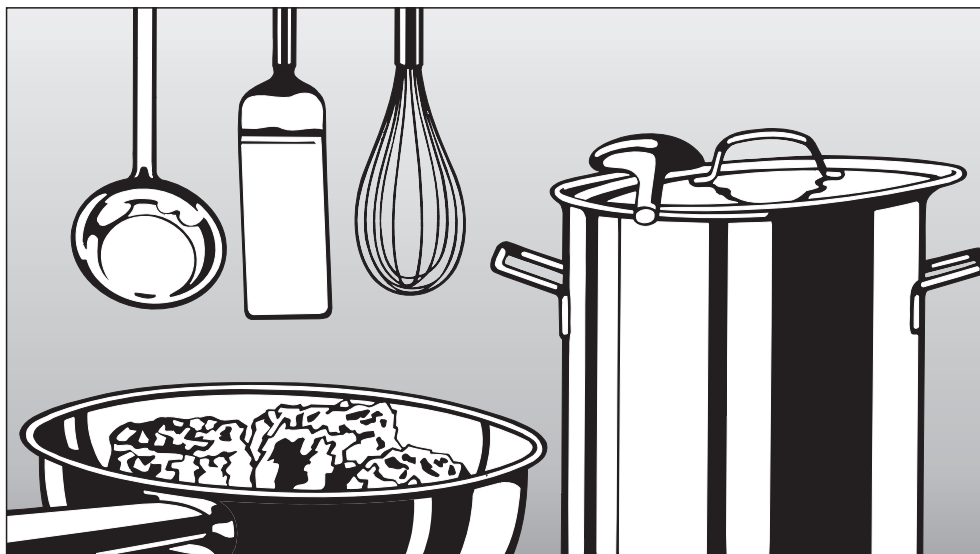


Operating Instructions



Ceramic Cooktops

KM 421

KM 424

KM 427

To prevent accidents and
machine damage,
read these instructions
before installation or use.



M.-Nr. 05 647 560

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IMPORTANT SAFETY INSTRUCTIONS

READ THE OPERATING INSTRUCTIONS CAREFULLY BEFORE USING THE COOKTOP

WARNING -

This appliance is intended for residential cooking only. The manufacturer cannot be held responsible for damage or injury caused by improper use or for uses other than those for which the appliance is intended.

When using your appliance, follow basic safety precautions including the following:

Installation

■ Be certain your appliance is properly installed and grounded by a qualified technician in strict accordance with national and local safety regulations. The manufacturer cannot be held responsible for damage caused by incorrect installation or connection.

■ To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement is met. If there is any doubt, have the electrical system of the house checked by a qualified electrician. The manufacturer cannot be held responsible for damages caused by the lack, or inadequacy of, an effective grounding system.

■ Do not connect the appliance to the main electrical supply using an extension cord. Extension cords do not meet the safety requirements of this appliance.

■ Before servicing, disconnect the power supply by either removing the fuse, unplugging the unit or manually "tripping" the circuit breaker.

IMPORTANT SAFETY INSTRUCTIONS

■ Do not install the cooktop directly above a dishwasher, refrigerator or freezer. Heat radiated by the cooktop may damage them.

■ If the cooktop is installed above an oven, keep the cooktop's power cord from contacting the oven.

■ Because of the heat radiated it is not recommended to install the cooktop above a drawer. It should only be installed above a cabinet base unit with a dummy drawer front and an additional protective base between the appliance and the cabinet.

■ This equipment has not been designed for maritime use or for use in mobile installations such as aircraft or recreational vehicles. However, under certain circumstances it may be possible for an installation in these applications. Please contact the nearest Miele Dealer or the Miele Technical Service Department with specific requirements.

Use

■ Do not use the appliance until properly installed in the countertop.

■ This appliance is equipped with an overheating protection. See, "Overheating protection" for information.

■ Never use the appliance to warm or heat the room. Due to the high temperatures radiated objects left near the appliance could catch fire.

IMPORTANT SAFETY INSTRUCTIONS

Protection from damage

■ Do not drop anything on the ceramic surface of the cooktop. Although the ceramic glass is shock and scratch resistant, it is not shock or scratch proof.

■ Do not use pots or pans with pronounced edges or ridges on the ceramic cooktop. These could scratch the cooktop permanently. Grains of salt and sand can also scratch. Make sure that the bases of any pots and pans are clean, free of any fat or oils and are dry.

■ Do not allow either solid or liquid sugar, pieces of plastic or aluminium foil to fall on the burners when they are hot. If these residues are allowed to cool on the ceramic surface pitting or even cracking could occur.

■ Any spills should be removed as quickly as possible to prevent them from burning on and becoming difficult to remove.

■ Do not use a steam cleaner to clean the appliance. Steam could penetrate electrical components and cause a short circuit.

■ Never place hot pots or pans over the display, as the underlying electronics may be damaged.

■ In areas subject to infestation by cockroaches or other vermin, keep the appliance and its surroundings clean at all times. Any damage caused by pests will not be covered under warranty.

IMPORTANT SAFETY INSTRUCTIONS

Injury prevention

Do not touch the cooktop or the area surrounding it during or immediately after use. The cooktop may be hot even though it is dark in color.

Areas near it may become hot enough to cause burns. Do not touch, or let clothing or other flammable materials touch the cooktop or areas near it until they have cooled.

Wait until the residual heat indicators go out.

CAUTION: Do not store toys or items of interest to children in cabinets above or behind the appliance. Children climbing onto the cooktop to reach these items may be injured.

Children should not be left alone or unattended near the appliance when in use. They should never be allowed to sit or stand on any part of the appliance.

Protect your hands with insulated gloves or potholders when using the appliance. Use only dry, heat resistant potholders. Moist or damp potholders used on hot surfaces can result in steam burns. Do not let the potholder touch the hot heating element. Do not use towels or other bulky items near the appliance.

To prevent burns and breathing difficulty, allow the cooktop to cool before cleaning. Some cleaners may produce toxic fumes if applied to a hot surface.

Keep all pans out of reach of children. Danger of burns

Pot and pan handles should be turned inward and not extend over the countertop to reduce the risk of burns, ignition of flammable materials, and spills.

Use the proper pan size. Select cookware having flat bottoms large enough to cover the heating element. Using undersized cookware will expose a portion of the heating element to direct contact and may result in ignition of clothing or handles becoming hot. The proper size pot or pan will also improve efficiency.

Before using glass, glass/ceramic, ceramic, earthenware or other glazed cookware on the cooktop, verify that they can be used on a cooking surface.

Do not heat unopened food containers. Build-up pressure may cause the container to burst and result in injury.

At higher settings, be cautious of splattering grease or boiling over liquids, which may produce smoke.

IMPORTANT SAFETY INSTRUCTIONS

- Before removing pots and pans, be sure to turn off the burners.
- Do not store items on the appliance when not in use. Items could melt or catch fire from residual heat or if the cooktop is turned on inadvertently.
- Never cover the cooktop with a cloth. A fire could result.
- Never leave the cooktop unattended when cooking with oil or fat. Overheated fat could ignite. Always heat oil slowly, monitoring it as it heats.
- Do not use water on grease fires. Smother any fire or flame, or use a dry chemical or foam-type extinguisher.
- When frying food, make sure that the food is as dry as possible before placing it in the oil. Moisture can cause hot oil to splatter and boil over.
- Do not flambé under an exhaust hood. Flames could be drawn up into the hood by the suction or the grease filters may ignite.
- Do not let cooking grease or other flammable materials accumulate on the appliance.
- Wear proper clothing while cooking. Loose or hanging garments should never be worn while cooking.
- Flammable materials should not be stored on or near your appliance.
- If there is a drawer directly underneath the appliance without any wooden base in between, ensure that no aerosols, combustible liquids or other easily flammable materials are kept in it. If cutlery inserts are to be placed in the drawer, they must be made of heat-resistant material.

IMPORTANT SAFETY INSTRUCTIONS

Appliance safety

■ In the event of any damage to the appliance, it must be turned off immediately and disconnected from the electricity supply by either removing the fuse or manually "tripping" the circuit breaker.

Contact the Miele Technical Service Department.

Do not use the appliance until it has been repaired.

Ensure power is not supplied to the appliance until repair work is completed.

■ Do not cook on a broken cooktop. Any breakages or cracks in the ceramic surface of the appliance are defects and must be treated as such. If the cooktop should break, cleaning solutions and spills may penetrate the broken cooktop and create a risk of electric shock. Do not use the appliance until it has been repaired.

■ Repairs should only be performed by qualified technicians to ensure safety. Repairs and other work by unqualified persons could be dangerous. Under no circumstances open the outer casing of the appliance.

■ While the appliance is under warranty repairs should only be performed by a Miele authorized service technician. Otherwise the warranty is void.

IMPORTANT SAFETY INSTRUCTIONS

Further safety notes

■ When using a portable appliance near the cooktop, make sure that its power cord does not come into contact with the cooktop. The insulation of the power cord could be damaged. Danger of electric shock!

■ Always make sure food is sufficiently cooked or reheated. If in doubt, select a longer cooking or reheating time.

■ Only use cookware suitable for the range-top. Unsuitable cookware may break due to sudden temperature changes.

■ Do not use plastic or aluminium containers. They will melt at high temperatures. Fire hazard!

■ Do not heat empty pots or pans, they may be damaged.

■ Do not allow children to operate or play with, or near, the cooktop.

■ Before discarding an old appliance, remove the power cord to prevent hazards.

SAVE THESE INSTRUCTIONS AND REVIEW THEM PERIODICALLY

Help protect our environment

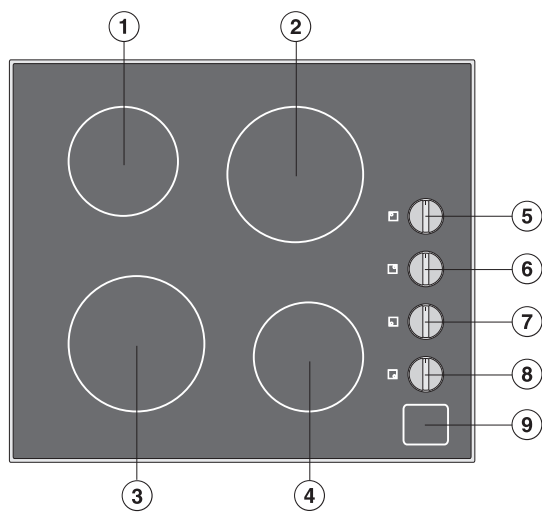
Disposal of packing materials

The cardboard box and packing materials are biodegradable and recyclable. Please recycle.

Disposal of an old appliance

Old appliances contain materials that can be recycled. Please contact your local recycling authority about the possibility of recycling these materials.

KM 421



①②③④ Single burners

Control knobs for burners

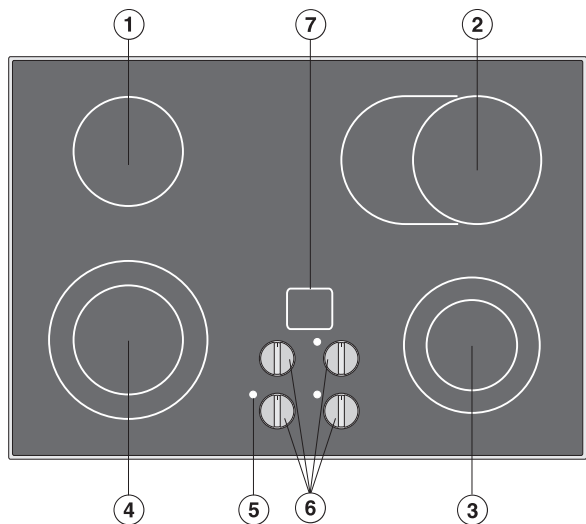
- ⑤ rear left
- ⑥ rear right
- ⑦ front left
- ⑧ front right

⑨ Area with 4 operating-/ residual heat indicator lights

KM 421	rear left ①	rear right ②	front left ③	front right ④
diameter inches (cm)	5 3/4" (14.5)	7" (18)	7" (18)	5 3/4" (14.5)
Watts	1200	1800	1800	1200

Guide to the cooktop

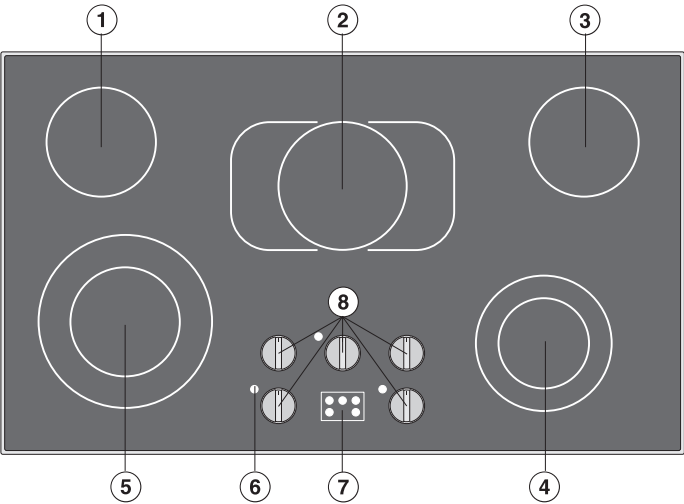
KM 424



- ① Single burner
- ② Extended burner
- ③④ Variable burner
- ⑤ Indicator light shows variable burner or extended burner is activated
- ⑥ Control knobs (position corresponding with the burner)
- ⑦ Area with 4 operating-/ residual heat indicator lights

KM 424	rear left ①	rear right ②	front right ③	front left ④
diameter inches (cm)	5 3/4" (14.5)	6 3/4" (17)	4 3/4" (12)	5 3/4" (14.5)
extended		6 3/4" x 10 1/2" (17 x 26.5)	7" (18)	8 1/4" (21)
Watts	1200	1500	700	1100
extended		2400	1800	2400

KM 427



- ①③ Single burners
- ② Extended burner
- ④⑤ Variable burners
- ⑥ Indicator light shows variable burner or extended burner is activated
- ⑦ Area with 5 operating-/ residual heat indicator lights
- ⑧ Control knobs (position corresponding with the burner)

KM 427	rear left ①	rear middle ②	rear right ③	front right ④	front left ⑤
diameter inches (cm)	5 ³ / ₄ " (14.5)	6 ³ / ₄ " (17)	5 ³ / ₄ " (14.5)	4 ³ / ₄ " (12)	5 ³ / ₄ " (14.5)
extended		6 ³ / ₄ " x 10 ¹ / ₂ " (17 x 26.5)		7" (18)	9" (23)
Watts	1200	1500	1200	700	1100
extended		2500		1800	2500

Before using for the first time

Cleaning and heating for the first time

Before using for the first time, clean the appliance with a damp cloth and then dry with a soft cloth.

Do not use liquid dish soap! Dish soap can leave a permanent blue sheen on the ceramic surface.

The metal components of the cooktop have a protective coating which may give off a slight odor the first time the appliance is heated.

The smell will dissipate after a short time and does not indicate a faulty connection or appliance defect.

Turning on and off

Operating a variable / extended burner

If a burner has the symbol ☉ next to the control knob, you can switch on an additional outer or extended heating circle.

To turn on a burner push down and turn the control knob:

- **clockwise** to the desired setting turn on **one** heating circle,
- **counter-clockwise** to the desired setting to turn on **both** heating circles.

If both heating circles are turned on an indicator light will come on left of the control knob.

To adjust the setting, turn the knob **without** pressing down.

The burner is **turned off** by turning the control knob clockwise or counter-clockwise to "0".

Operating a single burner

A burner without the symbol ☉ next to the control knob is **turned on** by pushing the control knob down and turning it clockwise or counter-clockwise to the desired setting.

To adjust the setting, turn the knob **without** pressing down.

The burner is **turned off** by turning the control knob clockwise or counter-clockwise to "0".

Operating / Residual heat indicator

When a burner is turned on the corresponding operating / residual heat indicator will light up.


Do not touch or lay any heat sensitive objects on the cooktop while the operating / residual heat indicator is still on.

Danger of burns and fire hazard!

Use

Settings

The range of settings is the same for all burners:

	Settings
Melting butter, chocolate etc. Dissolving gelatin	1 - 2
Thickening sauces containing egg yolk and butter Warming small quantities of food/liquid Warming sticky foods Cooking rice	1 - 3
Warming liquid and half-set foods Thickening sauces, e.g. Hollandaise Cooking rice pudding Preparing omelettes, lightly fried eggs Steaming fruit	3 - 5
Defrosting deep frozen food Steaming vegetables, fish Cooking dumplings, potatoes, soups Cooking broths	4 - 6
Boiling and continued cooking of large quantities of food	7
Gentle braising (without overheating the fat) of meat, fish, vegetables, fried eggs etc.	8 - 9
Frying pancakes etc.	9 - 11
Boiling large quantities of water	11 - 12
Symbol for variable burner or extended burner	

These settings are only intended as a guide. With deep pans, large quantities or without the lid on, a higher setting is needed. With smaller quantities select a lower setting.

Overheating protection

Each burner is equipped with an internal temperature limiter. This automatically turns off the heating elements in the burner before the ceramic surface becomes too hot. Once the ceramic surface has cooled to a safe temperature, the heating will automatically turn back on again.

The overheating protection can be activated by:

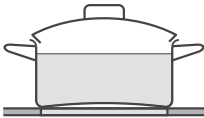
- turning on a burner without putting a pan on it.
- heating an empty pan.
- an uneven pan not sitting evenly on the burner.
- the pan not conducting heat properly.

If the heating elements cycle on and off even when the highest setting is selected the overheating protection has been activated.

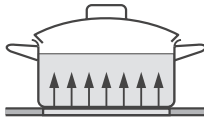
Use

Energy saving tips

- Use pots and pans with flat or slightly concave bases for the most efficient cooking. The pan base should rest evenly on the ceramic surface when hot. Uneven bases can lengthen cooking times and cook food unevenly.



cold

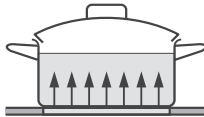


hot

- To reduce heat loss, make sure the pot size and the size of the burner correspond.

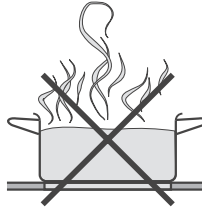


too small

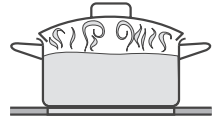


correct

- Cooking with a lid will also help prevent heat loss.



uncovered



covered

Cooking can be completed using the residual heat of the burners by turning the cooktop off 5 - 10 minutes before the food is finished.

Never use a steam cleaner to clean this appliance. Pressurized steam could cause permanent damage to the surface and to components.

Do not use any sharp pointed objects which could damage the seal between the ceramic surface and the surrounding frame and between the frame and the countertop.

Never use abrasive cleansers, scouring pads or strong cleaners e.g. oven sprays, stain or rust removers, as these could damage the surface of the appliance.

Do not use liquid dish soap to clean the cooktop. Dish soap can leave a permanent blue sheen on the ceramic surface.

Spills should be removed as quickly as possible to prevent them from burning on and becoming difficult to remove.

Turn off the cooktop immediately if any **sugar, plastic or aluminium foil** falls on to the cooking surface while in use. While the cooktop is hot, use a shielded scraper blade to clean off the surface. Take care not to burn yourself. Allow the cooktop to cool and clean with a ceramic cooktop cleaner.

Cleaning the ceramic surface

The ceramic surface should be cleaned regularly with a cleaner for ceramic surfaces. Follow the cleaner manufacturer's instructions.

Before cleaning allow the cooktop to cool. Wipe spills off using a damp cloth. Stubborn spills are best removed with a shielded scraper blade.

Apply the ceramic cleanser using a soft cloth to remove any limescale deposits or metallic water marks.

A cleaner with a special additive to prevent water marks and smears on the ceramic surface can be used.

After cleaning, wipe the ceramic surface with a damp cloth to remove any residue. Cleaner residues could damage the cooktop or create toxic fumes when heated. Finally, dry the cooktop with a clean soft cloth.

Problem solving guide

All repairs should be performed by a trained technician in strict accordance with national and local codes. Any repairs or maintenance performed by unqualified personnel could be dangerous.

... the heating cycles on and off at the highest setting on one of the burners?

The overheating protection is activated (see "Overheating protection").

What if ...

... the cooktop or burners cannot be turned on?

Check whether the electrical circuit has blown a fuse or "tripped" the circuit breaker.

If this is not the case, disconnect the appliance from the electricity supply for 1 minute by "tripping" the circuit breaker, or withdrawing the fuse.

Reconnect the appliance to the electricity supply and if the cooktop still does not heat up, contact a qualified electrician or Miele's Technical Service Department.

All electrical work should be by a qualified electrician in accordance with local and national codes. To reduce the risk of electric shock, disconnect the power supply by tripping the circuit breaker or removing the fuse to the unit before performing the installation or service.

■ Note to the installer:

Please leave these instructions with the consumer.

Power supply: Please check the data plate.

KM 421:

- 240 VAC, 60 Hz, 30 A fuse rating,
- 208 VAC, 60 Hz, 30 A fuse rating.

KM 424:

- 240 VAC, 60 Hz, 40 A fuse rating,
- 208 VAC, 60 Hz, 40 A fuse rating.

KM 427:

- 240 VAC, 60 Hz, 50 A fuse rating,
- 208 VAC, 60 Hz, 50 A fuse rating.

Make sure your electrical supply matches the data plate.

Important

The appliance is provided with 3 leads; L1 (black), L2 (red) and GND (green). They must be connected to a dedicated line through the use of an approved junction box.

For further information, see the wiring diagram provided with the appliance.

**WARNING:
THIS APPLIANCE MUST BE
GROUNDED!**

After sales service

In the event of a fault which you cannot correct yourself please contact:

your Miele Dealer

or

the Miele Technical Service Department

USA 1-800-999-1360

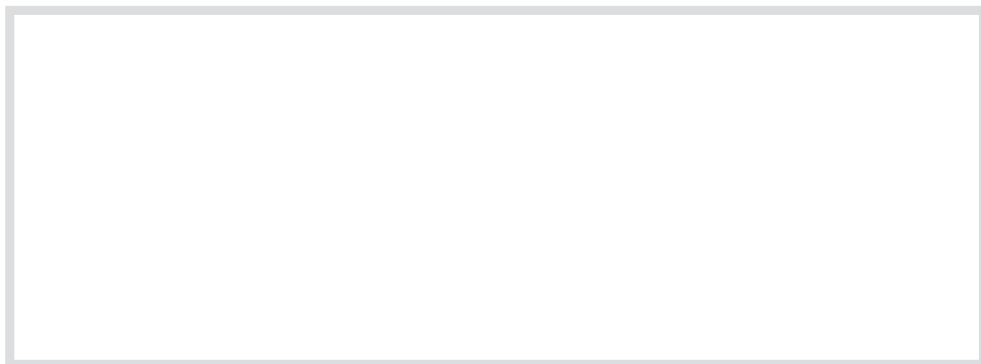
techserv@mieleusa.com

CDN 1-800-565-6435

service@miele.ca

When contacting the Technical Service Department please quote the model and serial number of your appliance. These are shown on the data plate.

Please paste the copy of the unit's data plate here.





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